



Recipe

Kylie Kwong's Prawn Dumplings with Sichuan Chilli Dressing

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Serve as a starter for 4.

Ingredients:

Sichuan Pepper and Salt

Makes 4 tablespoons;
store in an airtight container
1 tablespoon Sichuan peppercorns
3 tablespoons salt flakes

Sichuan Chilli Dressing:

2 teaspoons dried chilli flakes
½ cup vegetable oil
2 tablespoons *tamari/light soy sauce
2 tablespoons hot water
1 tablespoon rice wine vinegar
2 teaspoons white sugar
Pinch Sichuan pepper and salt

Prawn Dumplings:

150g uncooked medium sized prawns, peeled, de-veined, cut into 1.5cm chunks
1 tablespoon roughly chopped coriander leaves
1 tablespoon finely sliced spring onion
1 ½ teaspoons finely diced ginger
1 teaspoon shao hsing wine or dry sherry
1 tablespoon *tamari/light soy sauce
¼ teaspoon white sugar
¼ teaspoon sesame oil
16 fresh *wonton wrappers, about 7cm (3 in) square

Method:

1. To make the Sichuan pepper and salt:

Dry-roast peppercorns and salt in a heavy-based pan. When peppercorns begin to 'pop' and become aromatic, take off the heat. Allow to cool, then grind to a powder in mortar and pestle or spice grinder.

2. To make the Sichuan Chilli Dressing:

Place chilli in a heat proof bowl. Heat oil in a small, heavy-based frying pan until surface shimmers slightly. Carefully pour hot oil over chilli in a bowl to release the heat and the flavor. Stir to combine and stand, uncovered, for 30 minutes.

Strain cooled mixture over a bowl through a fine sieve and discard chilli flakes remaining in sieve. Stir in remaining ingredients, except Sichuan pepper and salt and set aside.

*I like to use 'wonton' wrappers for this recipe, even though the recipe is for 'dumplings' because I just like the shape.

*Tamari contains little to no wheat and is therefore an excellent substitute for light soy, which contains wheat.

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Method:

1. To make the Prawn Dumplings:

Combine prawn meat with remaining ingredients, except wonton wrappers, in a bowl, cover and refrigerate for 30 minutes.

2. Filling and shaping the dumplings:

1. Place a rounded teaspoon of the filling in the centre of a wonton wrapper.
2. Dip your finger in water and moisten the edges of the wrapper.
3. Gently lift one corner of the wrapper.
4. Fold the wrapper in half over the filling, creating a triangle. Lightly press around filling and along edges to seal.
5. Repeat with remaining wrappers and filling.

3. Bring a large saucepan of water to the boil. Carefully place dumplings, in batches, into the water and cook for 2 minutes, or until they are just cooked. To test the dumplings, you will need to remove one using a slotted spoon or sieve and cut into it with a sharp knife to see that the prawns are cooked through. Remove dumplings with a sieve and drain. Repeat process with remaining dumplings.

To serve, arrange dumplings on a platter. Stir Sichuan chilli oil well to combine before spooning some of the oil over the dumplings. Serve immediately sprinkled with Sichuan pepper and salt

